



the Bar Book

ELEVEN MIRRORS
Rooftop Restaurant & Bar

Design Cocktails

Aperitifs & Mocktails

Classic Cocktails Timeline

Spirits

Tea Selection

Bar Appetizers

Foreword

When creating Design Cocktails, the 11 Mirrors' team was inspired by the heroes of our time — individuals from the world of fashion, music, photography, as well as media and creative industries.

Our goal — to reflect their art, character and lifestyle through collaboration and mixology. Each unique collaboration is an admiration of personality, transformed into a drink that mirrors the essence of our heroes.

Classic cocktails also occupy a very special place in our hearts and glasses.

With The Bar Book, we invite you to take a journey through the history of iconic drinks, through the legacy of the bar culture — from its origin to the modern days.

11 Mirrors Rooftop Restaurant & Bar opened its doors in November of 2018.

The panoramic restaurant & bar is located on 11th floor of 11 Mirrors Design Hotel, the first hotel in Ukraine and Eastern Europe to become a Member of Design Hotels™, a curated selection of nearly 300 one-of-a-kind properties in over 50 countries across the globe.



Design Cocktails

Naiad

Champagne Chic

Bassline

Superhuman

Cocktail of Pines

Hero

Kyiv Candied Fruit

Future Vintage

Globe Runner



Marta Syrko

/ Naiad

Marta Syrko — a Ukrainian born photographer best known for her work in fashion, fine art and nude fields. Consistently seeking inspiration from architecture, conceptual art and paintings, Marta needs only two things to create remarkable pieces — a little bit of light and genuine emotions.

The visual representing Marta's art is a photograph from the exhibition titled Naides — a concept that explores the mirror-like essence of water; a mirror of subjectivity, created by our imagination and projected onto an innocent and simple element of water. The concept behind exhibition and Marta's transcending art has inspired the pisco-based cocktail titled Naiad.

Marta Syrko

/ Naiad

Profile /

A gentle sour, inspired by equally gentle photographs of Marta Syrko. Made with the exotic passion fruit, the cocktail has a fuzzy texture, a mild banana flavor and a magical herbal balance of verbena and vermouth in its aftertaste

ABV /

15%

Ingredients /

Pisco
Absenteroux Vermouth
Passion Fruit
Verbena
Banana Liqueur
Lemon
Bitters

Price /

₹ 350





Vadym Keller

/ Champagne Chic

His name is a byword to luxe, chic, to the brightest and the most outstanding events of the City. Vadym Keller began his career in the role of PR representative of posh restaurants and stepped up to his own notorious projects. Now, Vadym owns private event-agency Keller PR&Events and a media-project Maincream.com.

Whether it's a fashionable dinner, upper society flat party or a sensational grand opening, Vadym knows in perfection how to host an unforgettable show worthy of a city gossip. The gloss, elegance and posh charm of his metropolitan persona has inspired a gin-based fizzy cocktail called Champagne Chic.

Vadym Keller

/ Champagne Chic

Profile /

A sparkling milk punch well-suited for The Gatsby of a party. Balanced combination of dried apricot gin and Italian vermouth with a pleasant aftertaste of green tea and coconut cream

ABV /

9%

Ingredients /

Gin with Dried Apricots
Cocchi Americano
Coconut Cream
Lemon
Cold Brew Sencha Tea
CO₂

Price /

₹ 350





Vlad Fisun

/ Bassline

Vlad Fisun, also known as DJ Fun2Mass, is a multidirectional artist with a number of noteworthy accomplishments under his belt. A journalist, founder of DJBuro, radio host, once editor of Playboy and Afisha, creative director of Atlas Weekend 2018, as well as the first Ukrainian DJ to perform at Sziget and Burning Man, Vlad is a staple of creative industry and a vision-driven individual.

Despite the notable success as a DJ and a hefty vinyl collection, Vlad's heart belongs to the double bass, its sound and physical attributes, becoming the ultimate inspiration for the bourbon-based cocktail Bassline.

Vlad Fisun

/ Bassline

Profile /

Strong viscous twist on a classical Manhattan. The Bassline cocktail is made with mushroom-infused bourbon, fortified Marsala wine and aged in Solera barrels

ABV /

25%

Ingredients /

Bourbon with Mushrooms
Marsala Wine
Peychaud's Bitters
Absinthe

Price /

₹ 320



SUPER7
SUPER7
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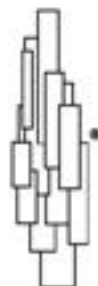
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UNIT SCHOOL
OF BUSINESS



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Vlad Nozdrachev

/ Superhuman

Only a superhuman can build a platform that gathers remarkable individuals with a goal of educating thousands of people to become better in the respective field. Luckily, Vlad Nozdrachev is one. A creative, entrepreneur, marketer by profession and a huge surfing enthusiast by hobby, Vlad, aside from being a former Fedoriv Brand Father, has founded and manages several headline-breaking projects, among which are Superludi, Unit School of Business and Win Win Show.

A challenge undertaker and a business concepthor, Vlad doesn't hold back from sharing his experience and insights with those who are willing to listen, therefore, energizing the undertakers alike to create. Vlad's exhilarating character has inspired a stimulating cocktail made with Aperol on coffee beans titled Superhuman.

Vlad Nozdrachev

/ Superhuman

Profile /

Being unusual and rather provocative, the Superhuman cocktail is both coffee-flavored and spicy with a sweet and sour taste, as well as moderate amount of alcohol.

ABV /

10%

Ingredients /

Aperol with Coffee Beans

Chili Liqueur

Syrup

Lemon

Soda water

Price /

₹ 350





Nick Clack

/ Cocktail of Pines

Born and raised on the Camano Island, Nick Clack is an American musician and the creator of an indie-rock band City of Pines — a music project inspired, both, by the lands he's traveled and the highs and lows of the human condition.

Whether on the top of a 6000-meter peak, trekking through old growth forest, sitting by the campfire strumming his guitar, or in the studio working on a new song; these life experiences continue to shape Nick as an individual and an artist. Once a citizen of the gorgeous Kyiv, Nick's profound connection to Ukraine and its culture has a vivid reflection in his way of being.

Created by an outdoorsman for the lovers of freedom that inhabits the hills and open fields, Nick's City of Pines has become an inspiration for the gin-based Cocktail of Pines.

Nick Clack

/ Cocktail of Pines

Profile /

A large and complex swizzle with a vivid pine and spruce taste. The Cocktail of Pines leaves a pleasant aftertaste of a wild perry.

ABV /

18%

Ingredients /

Gin with Dried Pears

Orange Curd

Fir Liqueur

Lemon

Pine Honey

Price /

₹ 350





Фото / Артур Верховецкий

Serge Smolin

/ Hero

A bespoke individual with an appetite for elegance, Serge Smolin is an illustrious fashion designer known for his brand IDoL. Serge's career began in the legendary house of Olga & Simonov and, just a few years later, his vogue vision brought him to create a collection for the French brand Ette. Throughout his career, Serge's collections were shown on the fashion shows of France, Italy, Ukraine and Russia, establishing him as an ambassador of good taste.

It takes a Tom Fordian character to design a state-of-the-art suit and Serge owns it with grace. His 2011 men suit collection Hero, previously featured on the Ukrainian Fashion Week, paints an homage to the American Mafia culture and has become an inspiration for the rum based cocktail of the same name.

Serge Smolin

/ Hero

Profile /

Stylish gimlet, inspired by gentlemen clubs of the prohibition era. Classic combination of mint and chocolate that coexist in harmony with the tropical taste of pineapple rum and lime.

ABV /

24%

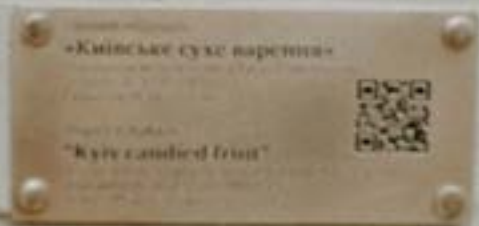
Ingredients /

Pineapple Rum
Chocolate Vodka
Branca Menta
Cachaca
Lime Cordial

Price /

₹ 340





Yulia Bevzenko

/ Kyiv Candied Fruit

When it comes to truly knowing Kyiv and its history, there are very few people like Yulia Bevzenko. But it's one thing to know a city and another to share this knowledge with thousands of eager people. Named Kyiv's Ambassador by Kyiv Tourism Award, since 2014, Yulia Bevzenko has led over a thousand in-depth excursions throughout the cultural landmarks of Ukrainian capital, becoming the most esteemed city guide.

To commemorate the city's heritage, Yulia launched a project called "Shukai", which tells the story of Kyiv using bronze mini-sculptures, scattered across the city's historic points. The fourth mini-sculpture, Kyiv Candied Fruit, has inspired the sweet cocktail of the same name.

Yulia Bevzenko

/ Kyiv Candied Fruit

Profile /

A dessert cocktail that reflects one of the most popular of Kyiv's cultural heritages. The cocktail is made with berry vodka, a syrup from a local ale, chestnut puree, a legendary Italian ice cream and sweet sherry.

ABV /

13%

Ingredients /

Vodka with Berries
Tonka Beans and Fruit Tea
Ale Syrup
Pedro Ximenez Sherry
Lemon
Semifreddo
Chestnut Puree

Price /

₹ 340





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The impossible alchemy between simple and complex

HOW A DESIGNER - ANNA MOROSINI

An amazing career marked with collaboration with some of the most prestigious houses and brands like Kenzo, Celine, Armani, Prada, Gucci, Versace and Elie Saab. In September 2014, he took the head of the creation of Maison Martin Margiela, working in the footsteps of Yves Saint Laurent.

Anna Morosini



imbued
past



A... When it's a door and a... with a new design that... of color and the... the interior through a personal... the design, the... of color and the... of color and the...



Eugene Kudravchenko

/ Future Vintage

When artistic vision meets entrepreneurial spirit there is little to nothing that can stand in the way of success. Eugene Kudravchenko has combined both in a pioneering web design studio Vintage Web Production that he founded 13 years ago. Across its impressive run, the studio has earned over 90 awards and created over 600 websites, among which is the award-winning website of 11 Mirrors Design Hotel.

Eugene dreams of the day when Kyiv will become the capital of web design and consistently contributes to developing the professional community through education, competitions and taking on challenging worthwhile projects. His devotion to investing into the future of web design and overall approach has inspired the irish whiskey-based cocktail titled Future Vintage.

Eugene Kudravchenko

/ Future Vintage

Profile /

Turfy and smoky sour with an Irish whiskey base, a vivid passion fruit flavour, as well as a pleasant blackberry and macadamia nuts aftertaste.

ABV /

15%

Ingredients /

Irish Whiskey
with Macadamia
Smoky Blackberry
Liqueur
Lemon
Honey
Passion Fruit

Price /

₹ 370





Kevin Patnode

/ Globe Runner

Born and raised in Rhode Island, USA, Kevin Patnode chose a life of a globetrotter, leaving his homeland just shortly after turning 18. His studies in Shanghai introduced him to bartending, which later on turned out to be his life's passion.

Across his career, Kevin Patnode has become a two-time finalist of the World Class Bartender of the Year, has served cocktails on Cannes Film Festival to some of the most renowned Hollywood stars and consulted dozens of bars, among which is 11 Mirrors Rooftop Restaurant & Bar. His talent of creating phenomenal cocktails while traveling the world has become an inspiration for a tequila-based cocktail titled Globe Runner.

Kevin Patnode

/ Globe Runner

Profile /

Savory and refreshing spritz made with exotic lemongrass and poblano pepper. The Globe Runner cocktail has an Asian accent, underlined by leaves of a curry tree.

ABV /

10%

Ingredients /

Tequila with Curry
Poblano Liqueur
Lemongrass
Pineapple and Celery
Soda

Price /

₹ 390



A black and white photograph of a bartender's hands. One hand is pouring a liquid from a small bottle into a large glass filled with ice cubes. The other hand is resting on a metal tray next to a jigger. The background is dark and out of focus.

Aperitifs & Mocktails

Refreshments / Aperitifs / Low-Abv Drinks /

Cold Brew Negroni

campari, rosso vermouth,
cold brew coffee

₹ 250

Matcha Martini

sake, matcha, gum syrup, yellow
chartreuse

₹ 280

Rossini

strawberry, prosecco

₹ 250

Spritz Veneziano

bitter select, prosecco, olive

₹ 260

Kitty Highball

valpolicella, ginger syrup, lemon,
plum bitter, soda water

₹ 250

Port Royale

white port with cherries, branca
mentha, elderflower lemonade

₹ 250

Mocktails / Lemonades /

Berry Mocktail

strawberry, mint, lemon, rooibos,
cranberry juice, gum syrup

₹ 160

Cold Brew-Tonic

cold brew coffee syrup,
tonic water, orange

₹ 160

Housemade Lemonade

(of your choice)

ginger, raspberry, passionfruit,
elderflower, strawberry, cherry

₹ 150

Highgarden

(available with gin)

basil, lemongrass, celery, lime,
apple juice

₹ 160

Virgin Mary

tomato juice, spicy mix, tabasco,
worcestershire, lemon

₹ 160



Classic Cocktails Timeline

1800's	Mint Julep	₹ 260
	bourbon, sugar, mint	
	Gimlet	₹ 300
	gin, lime cordial	
1838	Sazerac	₹ 350
	cognac, rye whiskey, absinthe, sugar, bitters	
1840	Pimm's Cup	₹ 330
	pimm's #1, ginger beer, sugar, lemon, cucumber	
1860's	Martinez	₹ 340
	gin, sweet vermouth, maraschino liqueur, orange bitters	
	Paloma	₹ 260
	tequila, grapefruit, soda water, salt	
	Americano	₹ 260
	campari, sweet vermouth, soda water	
1862	Knickerbocker	₹ 260
	aged rum, lemon, raspberry, dry curacao	
	Champagne Cocktail	₹ 290
	cognac, sugar, lemon, sparkling wine	

1869	Tom Collins	₹ 300
	gin, lemon, sugar, soda water	
1872	Whiskey Sour	₹ 300
	bourbon, lemon, sugar, bitters	
1872	Manhattan	₹ 350
	bourbon, sweet vermouth, bitters	
1876	Gin Fizz	₹ 300
	gin, lemon, sugar, soda water	
1880's	Bijou	₹ 280
	gin, sweet vermouth, green chartreuse	
	New York Sour	₹ 300
	bourbon, sugar, lemon, red wine	
	Dry Martini	₹ 350
	gin, dry vermouth, orange bitters	
1881	Old Fashioned	₹ 280
	bourbon, sugar, angostura bitters	
1888	Ramos Gin Fizz	₹ 350
	gin, lemon, lime, sugar, cream, egg white, soda water	
1894	Rob Roy	₹ 400
	Scotch whisky, sweet vermouth, angostura bitters	

1898	Daiquiri	₹ 260
	rum, sugar, lime	
1900's	Aviation	₹ 290
	gin, maraschino liqueur, crème de violet, lemon, sugar	
	Ti' Punch	₹ 400
	aged rum, sugar, lime	
	Clover Club	₹ 250
	gin, raspberry syrup, lemon	
1901	Dirty Martini	₹ 300
	gin, dry vermouth, olives	
1915	Singapore Sling	₹ 350
	gin, cherry brandy, Cointreau, Benedictine, pineapple, lime, grenadine	
	Alexander	₹ 250
	gin, crème de cacao, cream	
1917	Southside	₹ 300
	gin, sugar, lemon, mint	
1918	Grasshopper	₹ 250
	menthe pastille, crème de cacao, cream, branca menta	

	Caipirinha	₹ 260
	cachaca, lime, sugar	
1919	Negroni	₹ 350
	gin, campari, sweet vermouth	
	White Lady	₹ 290
	gin, Cointreau, lemon	
1920's	Garibaldi	₹ 250
	campari, fluffy orange juice	
	Last Word	₹ 280
	gin, green chartreuse, maraschino liqueur, lime	
	Pisco Sour	₹ 320
	pisco, lemon, lime, sugar	
	Charlie Chaplin	₹ 250
	sloe gin, apricot brandy, lime	
	Arnaud	₹ 300
	gin, crème de cassis, dry vermouth	
	Dark'n'Stormy	₹ 320
	dark rum, ginger beer, lime	
1921	Bloody Mary	₹ 280
	vodka, Worcestershire sauce, tabasco, lemon, tomato juice	

1923	Better Amaretto Sour	₹ 300
	scotch whisky, peated whisky, amaretto, lemon, bitters	
1925	French 75	₹ 300
	gin, lemon, sugar, sparkling wine	
	El Presidente	₹ 550
	aged rum, dry vermouth, sugar, orange curacao, bitters	
	Hanky Panky	₹ 310
	gin, sweet vermouth, fernet branca	
1927	Boulevardier	₹ 300
	rye whiskey, Campari, sweet vermouth	
	Old Pal	₹ 270
	rye whiskey, Campari, dry vermouth	
1930's	Vieux Carre	₹ 500
	rye whiskey, cognac, sweet vermouth, benedictine, bitters	
	Angel Face	₹ 300
	gin, apricot brandy, calvados	
	Corpse reviver #1	₹ 380
	cognac, calvados, sweet vermouth	

	Chrysanthemum	₹ 240
	dry vermouth, Benedictine, absinthe	
	Bee's Knees	₹ 270
	gin, honey, lemon	
1931	Mojito	₹ 330
	rum, sugar, lime, mint, soda water	
1934	Zombie	₹ 390
	rum blend, grand marnier, orange, lemon, grenadine, pastis	
1936	Brandy Alexander	₹ 250
	brandy, crème de cacao, cream	
1937	Rusty Nail	₹ 330
	scotch whisky, Drambuie, bitters	
	20th Century	₹ 250
	gin, creme de cacao, bianco vermouth, lemon	
1938	Margarita	₹ 250
	tequila, lime, Cointreau	
1939	Hemingway Daiquiri	₹ 260
	rum, maraschino liqueur, grapefruit, lime	
1941	Moscow Mule	₹ 300
	vodka, ginger beer, lime	

	Sloe Gin Fizz	₹ 240
	sloe gin, lemon, sugar, soda water	
1943	Irish Coffee	₹ 240
	irish whiskey, coffee, sugar, cream	
1944	Mai Tai	₹ 370
	rum blend, dry curacao, lime, orgeat	
1945	Kir Royale	₹ 250
	crème de cassis, sparkling wine	
1946	Vodka Martini	₹ 300
	vodka, dry vermouth	
1948	Bellini	₹ 250
	peach puree, sparkling wine	
1949	White Russian	₹ 240
	vodka, coffee liqueur, cream	
1950's	Aperol Spritz	₹ 300
	aperol, sparkling wine	
	Black Russian	₹ 240
	vodka, coffee liqueur	
	Gin-Gin Mule	₹ 290
	gin, mint, sugar, lemon, ginger beer	

1952	Golden Cadillac	₹ 240
	galliano, crème de cacao, cream, coconut cream	
1953	Vesper	₹ 350
	gin, vodka, bianco vermouth	
1954	Pina Colada	₹ 300
	aged rum, pineapple, coconut cream	
1960's	Salty Dog	₹ 260
	vodka, maraschino liqueur, grapefruit	
	Golden Dream	₹ 240
	cointreau, Galliano, orange, cream	
1970's	Godfather	₹ 300
	scotch whisky, amaretto	
	Tequila Sunrise	₹ 260
	tequila, orange juice, grenadine	
1972	Long Island Iced tea	₹ 300
	vodka, rum, tequila, gin, Cointreau, lemon, coke	
1978	Jungle Bird	₹ 330
	aged rum, Campari, lime, sugar, pineapple	

1980's	Negroni Sbagliato	₹ 260
	campari, sweet vermouth, sparkling wine	
	Espresso Martini	₹ 260
	vodka, espresso, sugar, coffee liqueur	
	Bramble	₹ 250
	gin, sugar, crème de mure, lemon	
1987	Cosmopolitan	₹ 250
	citrus vodka, cranberry, Cointreau, lemon	
	Sex on the Beach	₹ 260
	vodka, apricot liqueur, orange, cranberry	
1990	Tommy's Margarita	₹ 260
	tequila, agave syrup, lime	
1992	Jasmine	₹ 280
	gin, dry curacao, lemon, Campari	
1999	Breakfast Martini	₹ 280
	gin, orange marmalade, Cointreau, lemon	
2001	Gin Garden	₹ 300
	gin, elderflower syrup, lemon, sparkling wine, cucumber	

2002	Porn Star Martini	₹ 300
	vanilla vodka, passion fruit, lime, sparkling wine	
	Fitzgerald	₹ 340
	gin, lemon, sugar, angostura bitters	
2004	Old Cuban	₹ 300
	aged Rum, lime, sugar, mint, sparkling wine	
	Revolver	₹ 290
	bourbon, coffee liqueur, bitters	
2005	Penicillin	₹ 300
	scotch whisky, peated whisky, ginger, honey, lemon	
2007	Oaxacan Old Fashioned	₹ 370
	reposado tequila, mezcal, agave syrup, bitters	
2008	Paper Plane	₹ 250
	bourbon, amaro nonino, aperol, lemon	
	Gin Basil Smash	₹ 250
	gin, sugar, lemon, basil	
2009	Rum Old Fashioned	₹ 390
	aged rum, sugar, angostura bitters	

2010's

Prospector

€ 280

bourbon, amaro averna, pedro
ximenez sherry, bitters

Pedro Manhattan

€ 300

bourbon, pedro ximenez sherry,
peychaud's bitters

Naked and Famous

€ 300

mezcal, yellow chartreuse,
aperol, lime

11 MIRRORS UNFORGETTABLES

2018

Chicken Kyiv Cocktail

€ 350

bourbon, butter syrup, new hampshire cider,
lemon, cynar, easyfoam

Oak&Smoke

€ 420

scotch whisky, cold brew coffee syrup,
amaro nonino, amaretto

Zeeland Spritz

€ 350

vodka, verbena syrup, gentian de lure,
tonic water, orange bitters

Gin Century

€ 360

gin, ale syrup, dry curacao, creme de cacao,
lemon, pastis



Spirits

Whisk(e)y

Speyside

₹

Glenfiddich 21 yo	
Reserva Rum Cask Finish	850
Benromach 10 yo	300
Glen Moray Sherry casks	210
Mortlach Rare Old	650
Glen Moray-Glenlivet 24 yo	700
Macallan Double cask 12 yo	550
Glenfarclas Cask Strength	490
Dailuaine-Glenlivet 13 yo	320
Singleton Malt Master's	290
Cardhu 12 yo	290
Cardhu 18 yo	650

Highlands

₹

Glenmorangie	
The Original, 10 yo	350
Glenmorangie Nectar D'or	470
Glenmorangie 18 yo	750
Tullibardine Sauternes Finish	320
Dalwhinnie 15 yo	410
Oban 14 yo	450

Lowlands

₹

Glenkinchie 12	340
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Islands

₹

Talisker 10 yo	380
Talisker Storm	380
Talisker Port Ruighe	380
Talisker 57 North	420
Octomore 7.1 Scottish Barley	850
Port Charlotte 10 yo	450
Ardbeg 10 yo	380
Caol Ila 12 yo	380
Lagavulin 16 yo	560

Blended Malt

₹

Monkey Shouder	270
Copper Dog	240
Johnnie Walker Green Label	370

Whisk(e)y

Blended ₹

Johnnie Walker	
Black Label 12 yo	260
Johnnie Walker Double Black	350
Johnnie Walker	
Gold Label Reserve	410
Johnnie Walker	
Platinum Label 18 yo	650
Johnnie Walker Blue Label	1250
Johnnie Walker	
Blue Label King George V	2250

Bourbon ₹

Elijah Craig	320
Wild Turkey 101	210
Bulliet Bourbon	230
Bulliet 10 yo	320
Hudson Baby	610
Buffalo Trace	210
Ridgemont 1792	250
Maker's Mark	250
Knob Creek	350

Rye ₹

Sazerac	310
Woodford Rye	270

Irish ₹

Bushmills Black Bush	250
Bushmills 21 yo	850
Writers Tears	260
Redbreast 15 yo	520
Jameson 18 yo	690

Japan ₹

Nikka From The Barrel	450
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India ₹

Amrut Portonova	580
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Taiwan ₹

Kavalan Single Malt	580
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Rum

	₹		₹
Appleton 12 yo	280	Gosling's Black Sea	220
Zacapa 23	450	Havana Club 3 yo	190
Zacapa XO	850	Mount Gay XO	350
Matusalem 15 yo	310	Abuelo 7 yo	220
Plantation Barbados XO	310	Abuelo 12 yo	350
Tiki Lovers	220	Bacardi 10 yo	280
Kraken Black Spiced	240	Brugal 1888	390

Cachaca

	₹
Germana Classica	250

Armagnac

	₹
Castarede XO	320

Brandy

	₹
Sandeman Imperial	210
Metaxa 12 Stars	280
Torres 15 yo	280

Cognac

	₹
Hennessy Very Special	280
Hennessy VSOP Privilège	450
Hennessy XO	1350
Pierre Ferrand	300
Remy Martin VSOP	450

Gin

	₹
Martin Miller's	220
Le Gin	250
Rutte Celery Gin	320
Tanqueray London Dry	180
Tanqueray No TEN	250
Flor de Sevilla	230
Hendrick's	300
Plymouth	250
Monkey 47	320
Bombay Sapphire	180
The Botanist	250

Vodka

	₹
Ketel One	150
Sterling	150
Staritsky&Levitsky Reserve	120
Grey Goose	150
Ciroc	180
Elyx	180

Polugar

	₹
Polugar #3 Caraway	350
Polugar #5 Horseradish	350

Sake

	₹
Honjirushi	170

Mezcal

	₹
Del Maguey Vida	350
Montelobos	350

Pisco

	₹
El Gobernador	190

Tequila

	₹
Don Julio Blanco	330
Don Julio Reposado	330
Don Julio Anejo	350
Padre Azul Blanco	670
Padre Reposado	700
Padre Anejo	720
Patron Silver	330
Espolon Blanco	170
Jose Cuervo Extra Anejo	650

Absinthe

	₹
Domaines de Provence Grande Absente	230

Pastis

	₹
Domaines de Provence Henri Bardouin	170

Vermouth

	₹
Dolin Dry	100
Dolin Blanc	100
Dolin Rouge	100
Gentiane de Lure	150
Absenteroux	150

Liqueur

	₹
Cointreau	150
Drambuie	190
Prunella Mandorlata	210
Chartreuse Green	200
Chartreuse Yellow	200
Galliano Vanilla	150
Pimm's #1	190
DOM Benedictine	190
Baileys The Original	190
Grand Marnier	210
Chambord	270
Amaretto Disaronno	190

Bitter

	₹
Fernet Branca	150
Branca Menta	150
Campari	150
Amaro Nonino	200
Luxardo Bitter Bianco	120
Cynar	150
Jagermeister	150
Amaro di Angostura	120
Amaro Montenegro	150
Amaro Averna	120
Braulio	130

Soft Drinks

	₹
Red Bull	120
Coca-Cola	80
Fentimans Tonic Water	150
Fentimans Rose Lemonade	150
Rocchetta 250/1000 ml	90 / 180
Non-carb / Carb Water	
Borjomi Mineral Water	80

Beer

	₹
Underwood Kyiv Lager	150
Varvar Milk Stout	150
Varvar Golden Ale	150
Corona Extra	120
First Private Brewery	
Non-alcoholic	120

Coffee

	₹
Ristretto	80
Espresso	80
Doppio	160
Americano	80
Café Latte	120
Flat White	220
Cappuccino	120
Hot Chocolate	120
Cacao with milk	120

Tea Selection



White Tea

Bai Mudan,

tea originated in the Fujian province, China

Savory and herbal bouquet of brewed tea with hints of flaxseed and raspberry leaf. The taste is delicate with a light citrus sourness and a refreshing aftertaste

₹ 180

Oolong Tea

Da Hong Pao,

originated in Wuyi Mountains, China

During the drinking process the predominant tastes of the tea such as: fruity, bready, nutty, floral, woody, with chocolate and berry-like notes change one another.

The taste is strong and juicy with amazing balance of sour and a rich aftertaste

₹ 180

Tie Guan Yin,

originated in the Fujian province, China

The aroma is fresh, herbal and floral, with hints of lilac.

The taste is delicate, sweetish, a bit astringent, with a light fruity sourness and a long-lasting aftertaste

₹ 180

Red Tea

Lapsang Souchong,

originated in the Fujian province, China

The bouquet of Lapsang Souchong tea is bright, warm with the hints of dried prunes. The taste is juicy, abundant with a light sourness. Smoky-coniferous aroma with a subtle sweet aftertaste.

₹ 180

Matcha Tea

Mountain Air,

Ceremonial Grade Matcha originated in Kyoto

Bright herbal aroma, rich taste with a light bitter note that transforms into a long sweet aftertaste

₹ 180

Puer Tea

Ripe Pu-erh,

black tea originated in the Tea Mountains of Yunnan province

Rich taste of walnut and chocolate with an enduring aftertaste and a powerful puer condition

₹ 180

Green Tea

Sencha,

Premium Grade originated
in Kyoto

Sencha tea has a distinctive fresh
aroma and a pleasant balanced
bitter taste

₹ 180

Gyokuro,

Premium Grade originated
in Kyoto

Bright, fresh, and herbal aroma
with notes of pumpkin seeds and
a delicate sweet-like aftertaste

₹ 180

Genmaicha,

Organic Roasted rice blended with green tea
from Kyoto

Genmaicha has as a pleasant nutty aftertaste and
a roasted rice aroma

₹ 180

Black Tea

Ceylon Uva

Black whole leaf tea of deep
amber color from the high plateau
of the island of Ceylon. For lovers
of soft black tea without bitterness
and astringency

₹ 180

Earl Grey Tea

Elite Indian black tea Assam
with golden buds and amazingly
tasty aroma of bergamot

₹ 180

Herbal Tea

Freshness

Light, bracing morning selection of lemongrass, honey bush, sage, mint, fennel, lemon peel, candied fruits, linden blossoms and white cornflower

₹ 180

Flower and berry mix

Fragrant and healthy mix from flowers, berries and herbs (linden, chamomile, mint, marigold, oregano, petals of peony, sunflower, roses, blackberry leaf, raspberry, sea buckthorn and rosehip berries). The tea has a sedative and anti-inflammatory effect

₹ 180

Fruit Tea

Summer Night

Soft, aromatic tea with ripe, sweet summer berries and petals of fragrant flowers. Within ripe blackberries and strawberries, healthful raisins, wild rose and fragrant hibiscus petals

₹ 180

Sea Buckthorn Tea

This delicious, vitamin-rich tea is a gorgeous nutrient-dense treat, which is worth trying to stay fit and healthy

₹ 180



Bar Appetizers

Classic

Duck Pâté

tomato confiture, malt bread
toasts, olive soil

₹ 150

Bresaola and Shovdar

sun dried tomato, capers, black
fermented garlic

₹ 230

French Oyster Tartare

pomelo, tomato squash,
chili pepper, black meringue

₹ 410

Trio de Tostadas

scallop, shrimp, monkfish,
seviche sauce

₹ 240

Shrimp Popcorn

japanese plum sauce

₹ 250

Blue Fin Tuna Seviche

mango, avocado, chili pepper,
shallot, fresh citrus juice

₹ 310

Norwegian Salmon

asparagus, parmesan chips, asian
dressing, quail egg

₹ 290

Vegeterian

Guacamole with Tapioca Chips

avocado, sun dried tomato,
pickled artichoke

₹ 220

Roasted Polenta

tomato confiture, cream cheese,
cracker

₹ 150

Humus

quinoa and chia crackers,
pumpkin seeds, sesame oil

₹ 150

Shiitake Mushroom Popcorn

mango and chia sauce

₹ 190

Antipasti

brie, sun dried tomato,
sun dried olives, olives,
pickled plum, rye bread toasts

₹ 250

